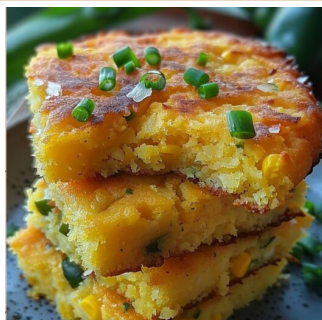


Navajo Cornbread: Spicy & Cheesy Baked Cornbread Recipe

If you're craving something warm and comforting, this



OVEN
350°F

TIME
10-15 min

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INGREDIENTS

- 1 cup cream-style corn
- 2 large eggs
- 1/2 cup sour cream (full-fat recommended)
- 1 cup milk (whole or 2%)
- 1/3 cup canola oil
- 1 1/2 cups yellow cornmeal (medium grind recommended)
- 3 teaspoons baking powder
- 1/4 cup finely diced jalapeños (about 2 medium jalapeños, seeds removed for less heat)
- 1 tablespoon salt (or 1/2 tablespoon if preferred, adjust to taste)
- 1 cup grated Colby Jack cheese
- 1 cup chopped green onions (white and green parts)

DIRECTIONS

1. Let's get this delicious : Navajo Cornbread baking!
2. Prepare : Wet Ingredients: Grab a large mixing bowl. Whisk together the 1 cup cream-style corn, 2 large eggs, 1/2 cup sour cream, 1 cup milk, and 1/3 cup canola oil until everything is nicely blended and smooth.
3. Add : Baking Powder: Sprinkle the 3 teaspoons baking powder over your wet mixture and give it a good whisk to combine well.
4. Fold in : Veggies: Gently fold in the 1 cup fluffy chopped green onions and the 1/4 cup finely diced jalapeños, making sure they're evenly distributed throughout the mixture.
5. Add : Cheese & Salt: Gently stir in the 1 cup grated Colby Jack cheese and 1 tablespoon salt (or 1/2 tablespoon if preferred). Stir until you can't see any obvious lumps of cheese.
6. Add : Cornmeal: Carefully pour in the 1 1/2 cups yellow cornmeal and mix it all together with a wooden spoon or spatula until smooth and uniform. Be careful not to overmix; just mix until no dry streaks of cornmeal remain.
7. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Lightly spray a 13x9-inch baking pan with non-stick cooking spray.
8. Pour & : Bake: Pour the delightful mixture evenly into the prepared pan, spreading it out evenly with a spatula. Place in the preheated oven and bake for about 1 hour, or until it's firm to the touch and beautifully golden brown on top. A toothpick inserted into the center should come out clean.

9. **Cool & Serve:** Remove from the oven and let the cornbread cool for about 10-15 minutes before cutting into squares and serving.

SWAPS & NOTES

Cream-Style Corn: Essential for the unique moisture and slight sweetness.

Do not substitute with corn kernels.

Sour Cream: Adds moisture, tenderness, and a slight tang.

Plain Greek yogurt (full-fat) can be used as a substitute.

TIPS FOR SUCCESS

Don't Overmix: This is crucial for tender cornbread.

Mix just until combined; a few small lumps are fine.

Finely Dice Jalapeños: Small pieces ensure even heat distribution.

Remove seeds and membranes for milder heat.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/navajo-cornbread-spicy-cheesy-baked-cornbread-recipe/>